



Focus on Food Safety

Storing Food in Your Walk-In Cooler

Storing food properly in your walk in cooler will prevent cross-contamination that can lead to Foodborne Illness.



Cooked and Ready-to-Eat Food

Raw Whole Fish and Eggs



Minimum Internal Cooking Temperature=145°F



Raw Whole Meat

Minimum Internal Cooking Temperature=145°F

Raw Ground Meat



Minimum Internal Cooking Temperature=155°F



Raw Poultry

Minimum Internal Cooking Temperature=165°F



Wrong: Raw meat stored above ready-to-eat food

Refrigerated Storage

- Refrigerated foods must be held at 41°F or lower. To hold them at this temperature in your walk in cooler, you need to set the air temperature at 37°F.
- Monitor the food temperature regularly.
- Utilize proper cooling methods.
- Do not overload the refrigerator.
- Use open shelving. Do not line shelving with foil or paper.
- Keep the refrigerator door closed as much as possible.

handout #28
Updated 10/2003



A safe eating fact sheet brought to you by the KDHE Bureau of Consumer Health, 1000 SW Jackson, Ste 200 Topeka, KS 66612-1274.